

the restaurant

bar + grill

MENU 1 £33.00

STARTERS

ROASTED PEPPER SOUP | Anchovy salsa

CHILLI SQUID | Thai herbs & noodle salad

SMOKED CHICKEN LIVER PÂTÉ | Rye toast & pickled cucumber

MAINS

TWICE COOKED BABY CHICKEN | Chilli jam & kaffir lime leaf salt

BARLEY RISOTTO | Roast heritage tomatoes & marinated feta (v)

ABERDEEN ANGUS SIRLOIN (225G) | Béarnaise sauce
(£1.75 Supplement)

SALMON FISHCAKES | Spinach, lemon & dill butter sauce

All our dishes are served with buttered greens & house cut chips (v)

DESSERTS

MASCARPONE CRÈME BRÛLÉE | Raspberry sorbet (v)

STICKY TOFFEE PUDDING | Butterscotch sauce (v)

SELECTION OF HOMEMADE ICE CREAMS | Wafer biscuits (v)(n)

Meat weights are un-cooked. (n) contains nuts or traces of nuts. (p) contains peanuts or traces of peanuts. (v) denotes vegetarian dishes. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are in £ and inclusive of vat. There is a discretionary 10% service charge for parties of 6 or more

the restaurant

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MENU 2 £38.00

STARTERS

TEMPURA | King prawns, courgette flower
& chilli jam

CHARGRILLED ASPARAGUS | Poached duck egg
& truffle butter sauce (v)

CHICKEN YAKITORI | Teriyaki & sesame

MAINS

SEA BASS | Simply grilled

TWICE COOKED BABY CHICKEN | Chilli jam & kaffir lime leaf salt

ABERDEEN ANGUS SIRLOIN (225G) | Béarnaise sauce

MAYFIELD SWISS CHEESE & SPINACH TART | Poached duck egg
& truffle butter (v)

All our dishes are served with buttered greens & house cut chips (v)

DESSERTS

STRAWBERRY CHEESECAKE | Strawberry basil sorbet (v)

LEMON POSSET | Strawberries & hazelnut brittle (v)(n)

SELECTION OF HOMEMADE ICE CREAMS | Wafer biscuits (v)(n)

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MENU 3 £42.00

STARTERS

ISLE OF MAN SCALLOPS | Chilli, garlic & parsley

SALT BAKED BEETS | Buffalo ricotta cheese, watercress
& toasted seeds

ANGUS BEEF TATAKI | Ginger ponzu

MAINS

CRISPY DUCK | Pak choi, broccoli, honey & sesame

SEA BASS | Tikka spices

MARINATED LAMB SKEWER | Rice & mint yoghurt

ABERDEEN ANGUS SIRLOIN (225G) | Béarnaise sauce

MAYFIELD SWISS CHEESE & SPINACH TART | Poached duck egg
& truffle butter (v)

All our dishes are served with buttered greens & house cut chips (v)

DESSERTS

MASCARPONE CRÈME BRÛLÉE | Raspberry sorbet (v)

CHOCOLATE DELICE | Honeycomb & lime sorbet (v)

SELECTION OF HOMEMADE ICE CREAMS | Wafer biscuits (v)(n)

CASHEL BLUE (v) | TUNWORTH | CORNISH YARG (v)
Served with pear & apple chutney, red grapes, apple,
celery, walnuts and water biscuits (n)

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